



Welcome at the Mess !

We thank you for your interest for the restaurant "Le Mess" for your event and we will endeavor to offer creativity and quality in optimal quality-price ratio.

The choice between the appetizers, starters and desserts (max two different starters and two different dishes) should be notified to us 48 hours in advance.

Our group menus are made for groups of minimum 10 people. The number of seats reserved until 24 hours before your event will be considered final and will serve as a basis for invoicing.

Only respect for these few constraints enables us to guarantee a quality service.

We look forward to welcome you to the Mess and remain at your disposal for any further information.

Le Mess - Boulevard Louis Schmidt 1 – 1040 Bruxelles 02 734 03 36 –

[info@lemess.com](mailto:info@lemess.com)



Wine packages\*

1/2 bottle of wine / pers

10 €/pers

Pays d'Oc - Clos de Belloc blanc 2016 - Vermentino Sauvignon

Pays d'Oc - Clos de Belloc rouge 2015 - Grenache, Syrah, Merlot

12€/pers

Bordeaux - Château Mémoires blanc 2015 - Sauvignon Organic

Bordeaux - Château Mémoires rouge 2015 - Cabernet, Sauvignon, Merlot Organic

16 €/pers

Coteaux d'Aix - Galinette 2015 - Biodynamics and nature"

Bordeaux - Château Priolat 2012 - Cabernet Sauvignon

Drinks packages

10 €/pers

Cava "Herencia", water and coffee

15 €/pers

Glass of Champagne Monopole Heidsieck, water and coffee

\* Any other wine from the card can also be served

# LE MESS

Group menu ( 3 courses )

Menu at 40 €/pers

"

Beet tartar, salmon, sesame

OR

Butternut ravioli, Comté espuma

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Coucou de Malines poultry low t° cooked, celery, Brussels oyster mushrooms, rosemary

OR

Skreifish, Jerusalem artichoke and cashew cream, freshness of citrus

OR

Belgian quinoa risotto, carrot, belgian Beluga lentils

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Duo « Gourmand » of Le Mess